IMI CORNELIUS REMCOR INC ■ 500 REGENCY DRIVE ■ GLENDALE HEIGHTS, IL 60139-2268

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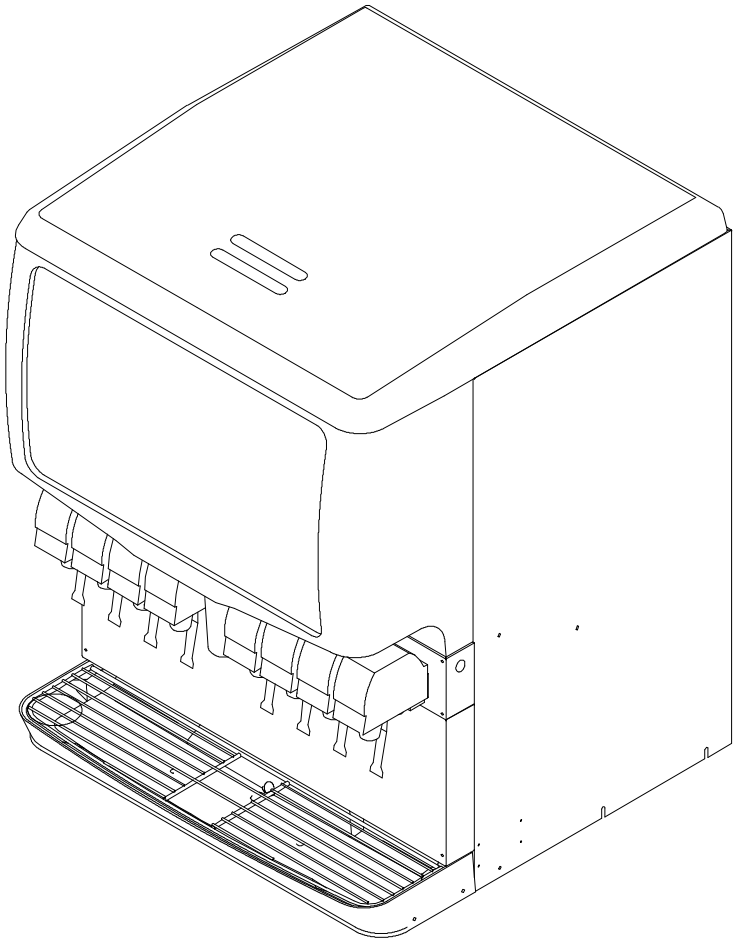
Operator's Manual
ICE/BEVERAGE DISPENSER
Model: Enduro 200/250

IMPORTANT:

TO THE INSTALLER.

It is the responsibility of the Installer to ensure that the water supply to the dispensing equipment is provided with protection against backflow by an air gap as defined in ANSI/ASME A112.1.2-1979; or an approved vacuum breaker or other such method as proved effective by test.

Water pipe connections and fixtures directly connected to a potable water supply shall be sized, installed, and maintained according to Federal, State, and Local Codes.



Part No.92108
January31, 1995
Revised: September 26, 2000
Revision F

THIS DOCUMENT CONTAINS IMPORTANT INFORMATION

This Manual must be read and understood before installing or operating this equipment

ó IMI CORNELIUS INC; 1995 - 2000

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MAINTENANCE

The following dispenser maintenance should be performed at the intervals indicated:

DAILY (or as required)

Remove foreign material from vending area drip tray to prevent drain blockage.

WEEKLY (or as required)

Clean vending area. Check for proper water drainage from the vending area drip tray.

MONTHLY

Clean and sanitize the hopper interior and beverage system if applicable (see CLEANING INSTRUCTIONS).

START-UP & OPERATING INSTRUCTIONS

Fill the hopper with ice. Dispense several large cups of ice (approximately 20 to 30 seconds total dispensing time) to allow ice to fill the cold plate cabinet. Add ice to the hopper as necessary to refill and replace the lid. Allow 10 to 15 minutes for the cold plate to cool down. Repeat this procedure whenever the dispenser has run out of ice. Start up the beverage system and adjust faucets to the proper brix. Contact your local syrup distributor for complete information on the beverage system.

In normal operation, pushing the ice dispenser mechanism will cause ice to flow from the ice chute. Ice flow will continue until the dispenser mechanism is released. Dispensing of any faucet will provide beverage of the appropriate flavor.

CAUTION: Use caution to avoid spilling ice when filling dispenser. Clean up immediately any spilled ice from filling or operating the unit. To prevent contamination of ice, the lid must be installed on the unit at all times.

If the dispenser fails to dispense ice or beverage see troubleshooting guide.

CLEANING INSTRUCTIONS

WARNING: Disconnect Power Before Cleaning! Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover and the agitator disk, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.

Soap solution - use a mixture of mild detergent and warm 100 degrees F potable water.

Sanitizing solution - use 1/2 ounce of household bleach in 1 gallon of potable water. Preparing the sanitizing solution to this ratio will create a solution of 200 PPM.

DISPENSER

1. **CLEANING EXTERIOR SURFACES**

Important: Perform the following daily.

A. Remove the cup rest from drip tray.

B. Wash the drip tray with soap solution. Rinse with clean water and allow solution to run down the drain.

C. Wash cup rest with soap solution and rinse in clean water. Install the cup rest into the drip tray.

D. Clean all exterior surfaces with soap solution and rinse in clean water.

2. **COLD PLATE INSPECTION BEFORE CLEANING**

A. Remove splash panel.

B. Remove the plastic cold plate cover to expose the cold plate.

C. Locate and remove any debris from the cold plate, drain trough and make certain that the drain holes are not clogged.

D. Reinstall the cold plate cover.

E. Reinstall the splash panel in the reverse order in which it was removed.

3. **CLEANING INTERIOR SURFACES**

CAUTION: When pouring liquid into the hopper, do not exceed the rate of 1/2 gallon per minute.

Important: Perform the following at least once a month.

A. Remove agitator assembly.

B. Using a long handle nylon bristle brush, clean the interior of the hopper, top, cover and cold plate with soap solution. The cold plate can be reached by going through the ice opening on the hopper bottom. Make certain to reach the entire surface of the cold plate including the corners. Clean the agitator assembly with soap solution using a nylon brush or a sponge. Thoroughly rinse the hopper, top cover, agitator and cold plate surfaces with clean potable water.

C. Remove merchandiser and ice chute cover from dispenser.

D. With a nylon bristle brush or sponge, clean the inside of the ice chute, gasket and cover with soap solution and rinse thoroughly to remove all traces of detergent.

E. Re-assemble agitator assembly. Take special care to ensure that the thumbscrew is tight.

F. Using a mechanical spray bottle filled with sanitizing solution, spray the entire interior and agitator assembly. Allow to air dry.

G. Re-assemble ice chute assembly.

H. Using a mechanical spray bottle filled with sanitizing solution, spray the inside of the ice chute. Allow to air dry.

I. Reinstall merchandiser.

BEVERAGE SYSTEM

(IF APPLICABLE)

CLEANING

WARNING: Disconnect Power Before Cleaning! Do not use metal scrapers, sharp objects or abrasives on the ice storage hopper, top cover and the agitator disk, as damage may result. Do not use solvents or other cleaning agents, as they may attack the plastic material.

Soap solution - Use a mixture of mild detergent and warm 100 degrees F potable water.

Sanitizing solution - Use 1/2 ounce of household bleach in 1 gallon of potable water. Preparing the sanitizing solution to this ratio will provide the required solution of 200 PPM.

Cleaning tank - Fill clean, empty tank with a mixture of mild detergent and five (5) gallons of warm 120 degrees F potable water.

CLEANING DISPENSING VALVES

Refer to addendum supplied with the unit that is applicable to the manufacturer of the valves installed on the unit.

SANITIZING

IMPORTANT: Only trained and qualified persons should perform these cleaning and sanitizing procedures.

Sanitize tank systems, Post-Mix and Pre-Mix

1. Remove all the quick disconnects from all the tanks. Fill a suitable pail or bucket with soap solution.
2. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (**Do not use a wire brush**). Rinse with clean water.
3. Prepare sanitizing solution and using a mechanical spray bottle, spray the disconnects. Allow to air dry.
4. Using a clean, empty tank, prepare five (5) gallons of the sanitizing solution. Rinse the tank disconnects with approximately 9 oz. of the sanitizing solution. Close the tank.
5. Prepare cleaning tank by filling clean five (5) gallon tank with a mixture of mild detergent and 120 degrees F potable water.
6. Connect a gas disconnect to the tank and then apply one of the product tubes to the cleaning tank. Operate the appropriate valve until liquid dispensed is free of any syrup.
7. Disconnect cleaning tank and hook up sanitizing tank to syrup line and CO_2 system.
8. Energize beverage faucet until chlorine sanitizing solution is dispensed through the faucet. Flush at least two (2) cups of liquid to insure that the sanitizing solution has filled the entire length of the syrup tubing.
9. Allow sanitizer to remain in lines for fifteen (15) minutes.
10. Repeat the step above, applying a different product tube each time until all tubes are filled with the sanitizing solution.

11. For post-mix valves, remove the nozzle and syrup diffuser and clean them in a mild soap solution. Rinse with clean water, then reinstall the nozzle and syrup diffuser on the valve.

12. For pre-mix valves, disconnect all product tubes from the tank of sanitizing solution and then open the valves to allow the pressure to be relieved. Remove the valves from the dispenser, disassemble and wash thoroughly in a mild soap solution.

13. Rinse the parts in clean water, reassemble the valve and reconnect it to the dispenser.

14. Discard the tank of sanitizing solution and reconnect the product (syrup or pre-mix) tanks. Operate the valves until all sanitizer has been flushed from the system and only product (syrup or pre-mix) is flowing.

Sanitize syrup lines, B-I-B Systems

1. Remove all the quick disconnects from all the B-I-B containers.

2. Fill a suitable pail or bucket with soap solution.

3. Submerge all disconnects (gas and liquid) in the soap solution and then clean them using a nylon bristle brush. (**Do not use a wire brush**). Rinse with clean water.

4. Using a plastic pail, prepare approximately five (5) gallons of sanitizing solution.

5. Rinse the B-I-B disconnects in the sanitizing solution.

6. Sanitizing fittings must be attached to each B-I-B disconnect. If these fittings are not available, the fittings from empty B-I-B bags can be cut from the bags and used. These fittings open the disconnect so the sanitizing solution can be drawn through the disconnect.

7. Place all the B-I-B disconnects into the pail of sanitizing solution. Operate all the valves until the sanitizing solution is flowing from the valve. Allow sanitizer to remain in lines for fifteen (15) minutes.

8. Remove the nozzle and syrup diffuser from each valve and clean them in a soap solution. Rinse with clean water and reassemble the nozzle and syrup diffuser to the valve.

9. Remove the sanitizing fittings from the B-I-B disconnects and connect the disconnects to the appropriate B-I-B container. Operate the valves until all sanitizer has been flushed from the system and syrup is flowing freely.

TROUBLESHOOTING

IMPORTANT: Only qualified personnel should service internal components or electrical wiring.

WARNING: If repairs are to be made to a product system, remove quick disconnects from the applicable product tank, then relieve the system pressure before proceeding. If repairs are to be made to the CO_2 system, stop dispensing, shut off the CO_2 supply, then relieve the system pressure before proceeding. If repairs are to be made to the refrigeration system, make sure electrical power is disconnected from the unit.

Should your unit fail to operate properly, check that there is power to the unit and that the hopper contains ice. If the unit does not dispense, check the following chart under the appropriate symptoms to aid in locating the defect.

Trouble	Probable Cause
BLOWN FUSE OR CIRCUIT BREAKER.	A. Short circuit in wiring.
	B. Defective gate solenoid.
	C. Defective agitator motor.
GATE DOES NOT OPEN. AGITATOR DOES NOT TURN.	A. No power.
	B. Bent depressor plate (does not actuate switch).
	C. Defective dispensing switch.
GATE DOES NOT OPEN OR IS SLUGGISH. AGITATOR TURNS.	A. Defective gate solenoid.
	B. Excessive pressure against gate slide.
	C. Defective Rectifier.
ICE DISPENSES CONTINUOUSLY.	A. Stuck or bent depressor plate (does not release switch).
	B. Defective dispensing switch.
	C. Improper switch installation.
SLUSHY ICE. WATER IN HOPPER.	A. Blocked drain.
	B. Unit not level.
	C. Poor ice quality due to water quality or icemaker problems.
	D. Improper use of flaked ice.
BEVERAGES DO NOT DISPENSE.	A. No 24 volt power to faucets.
	B. No CO_2 pressure.
BEVERAGES TOO SWEET.	A. Carbonator not working.
	B. No CO_2 pressure in carbonator.
	C. Faucet brix requires adjusting.

Trouble	Probable Cause
BEVERAGE NOT SWEET ENOUGH.	A. Empty syrup tank.
	B. Faucet brix requires adjusting.
BEVERAGES NOT COLD (UNITS WITH BUILT–IN COLD PLATE).	A. Unit standing with no ice in hopper – no ice in cold plate cabinet.

NOTE: Contact your local syrup or beverage equipment distributor for additional information and troubleshooting of beverage system.

Part # Corrections/Update Document

Unit Type/Model #	Manual #
ED200/250 ICE/BEVERAGE DISPENSER	92108
Revision 2 8/11/06	

Page	Item	Old Part	Desc.	New Part	Desc.	Agent	Date	Notes
8	8			15093	Sink Extension	Jls	1/16/03	Use this number for units manufactured on and before 11/15/98. After this date use 620028702. Serial number cut off: DF units ZRM1013131, ED units 62A9841ED343
8	22	30895	Dispense Switch	02070	Dispense Switch Kit	Jls	1/16/03	Includes actuator switch, boot, & spacer (items 14,22,& 91)
8	25	33387	Agitator Motor 120V	629088531 629088782	Kit, Agitator Motor Replacement Agitator Motor Service	SRV	2/1/06	For units prior to serial# 62A0540ED248 For units beginning with serial #62A0540ED248
9	54			52949	White Lens ED200	Jls	1/16/03	24.81x11.11 Use 52950 for ED250 24.81x15.11
9	57			53290	Hopper Foamed Assy Non Cold Plate Unit	SRV	1/6/06	For ED200
9	57			53292	Hopper Foamed Assy Non Cold Plate Unit	SRV	1/6/06	For ED250
10	89	71011	4” Caster Leg	70970	4” Black Plastic Leg	Jls	1/16/03	Sold individually
10	95			71094	Cup-Rest Optifill (slanted)	Jls	1/16/03	29.1x7.5
10	100		Graphics	92183	Coca-Cola Graphics ED200	Jls	1/16/03	Must order thru Coke USA Parts
10	100		Graphics	92184	Coca-Cola Graphics ED250	Jls	1/16/03	Must order thru Coke USA Parts
10	100		Graphics	92046	Pepsi Graphics ED200	Jls	1/16/03	11.083x24.794
10	100		Graphics	92047	Pepsi Graphics ED250	Jls	1/16/03	15.083x24.794
10	100		Graphics	92079	Generic Graphics ED200	Jls	1/16/03	11.083x24.794 3 Cups Refreshing
10	100		Graphics	92080	Generic Graphics ED250	Jls	1/16/03	15.083x24.794 3 Cups Refreshing
10	100		Graphics	92081	Dr. Pepper Graphics ED200	Jls	1/16/03	11.083x24.794

10	100		Graphics	92082	Dr Pepper Graphics ED250	Jls	1/16/03	15.083x24.794
10	100		Graphics	92085	7-Up Graphics ED200	Jls	1/16/03	11.083x24.794
10	100		Graphics	92086	7-Up Graphics ED250	Jls	1/16/03	15.083x24.794
10	100		Graphics	92083	RC Cola Graphics ED200	Jls	1/16/03	11.083x24.794
10	100		Graphics	92084	RC Cola Graphics ED250	Jls	1/17/03	15.083x24.794
11	10	31763	Agitator Timer 120V	629087448	Agitator Timer Kit 120V	Jls	1/16/03	
11	10	32828	Agitator Timer 220-240V	629087451	Agitator Timer Kit 220-240V	Jls	1/16/03	
12				70485	Gate Slide Spring	Jls	1/16/03	Attaches to gate lift arm on Solenoid Assy. Need qty 2
n/a	n/a			91978	Coca Cola Side Decal ED200/250	Jls	1/16/03	Must order thru Coke USA Parts
n/a	n/a			91974	Pepsi Side Decal ED200/250	Jls	1/16/03	20.97x14.75 Cup Splash
n/a	n/a			08052	Splashguard Kit	Jls	1/16/03	Two clear side guards
n/a	n/a			33666	Low Ice Indicator Light	Jls	1/16/03	Red light
n/a	n/a			31001	Thermostat	Jls	1/16/03	For low light indicator
n/a	n/a			629080104	Kit Sink to Z Style ED2XX	Jls	1/16/03	Z = No drip tray or cup-rest. Kit removes drip tray/cup-rest. Allows unit to sit on counter with built in tray and cup-rest.
n/a	n/a			629080304	Kit Z Style to Sink ED2XX GRAY	Jls	1/16/03	Z = No drip tray or cup-rest. Kit adds drip tray and cup-rest to unit.
n/a	n/a			629080303	Kit Z Style to Sink ED2XX BLACK	Jls	1/16/03	Z = No drip tray or cup-rest. Kit adds drip tray and cup-rest to unit.
n/a	n/a			32977	Keylock Switch w/Keys	Jls	1/17/03	
n/a	n/a			70739	Key	Jls	1/17/03	Key is marked D001

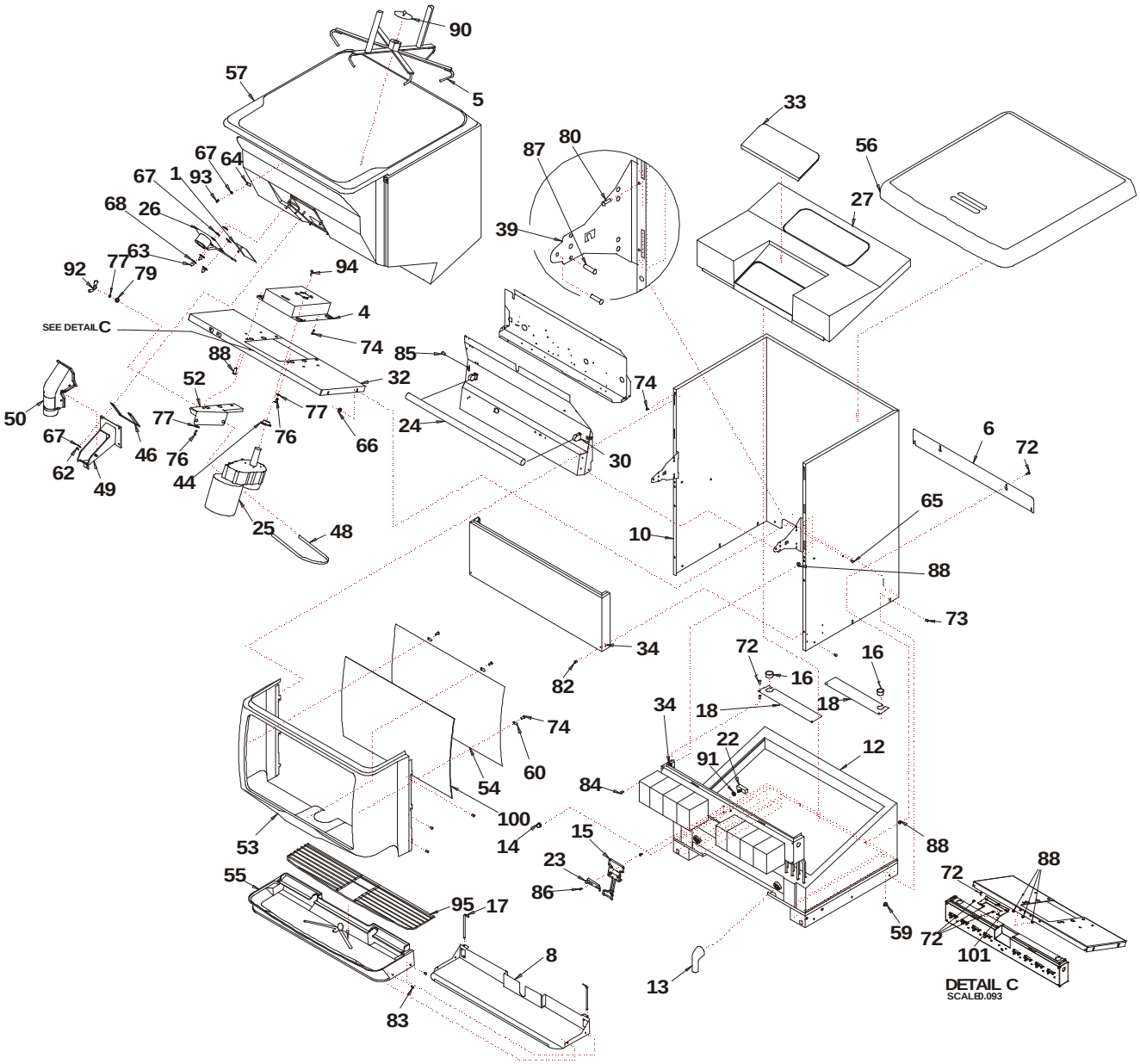

FIGURE 1. CABINET SECTION EXPLODED VIEW

Item No.	Part No.	Name
1	21491	Slide, Gate
2	22081R	Restrictor, Gate
3	Not Used	
4	29541R	Plate, Motor Mount
5	29694	Agitator
6	29555	Cover, Rear Wrapper
7	629080208	Panel, Lower Front (For Drip Tray)
	629080204	Panel, Lower Front (Z Model)
8	620028702	Support, Drip Tray
9	Not Used	
10	29547	Cabinet
11	Not Used	
12	Contact Sales	Panel/Cold Plate/Valve Assy
13	53011	Fitting, Cold Plate
14	31007	Boot, Switch
15	15500	Dispense Lever, Short (Cup Activated)
	15488	Dispense Lever, Long (Cup Activated)
	15502	Push Lever Ice Dispense
16	50767	Snap Bushing
17	10145	Pin, Drip Tray
18	15090	Baffle, Beverage Panel
19	Not Used	
20	Not Used	
21	30794	Agitator Motor Heater 120 Volt
	32826	Agitator Motor Heater 220-240 Volt
22	30895	Dispense Switch
23	27107	Retainer, Ice Dispense lever
24	31928	Bulb, Florescent
25	33387	Agitator Motor 120 Volt
	33404	Agitator Motor 220-240 Volt
26	32954	Solenoid Assy 120 Volt
	33409	Solenoid Assy 220-240 Volt
27	53268	Cover, Foamed Cold Plate
28	Not Used	
29	Not Used	
30	620302501	Electrical Box Assy, 120V (ED 200 Models)
	620302502	Electrical Box Assy, 120V (ED 250 Models)
	620310201	Electrical Box Assy, 220-240V (ED 200 Models)
	620310202	Electrical Box Assy, 220-240V (ED 250 Models)
31	Not Used	
32	29542	Bracket, Motor Mount
33	53255	Cover, Access (Cold Plate)
34	71010	Washer, Captivating No. 8
35	Not Used	
36	Not Used	
37	Not Used	
38	Not Used	
39	620019701	Hinge Gusset
40	Not Used	
41	Not Used	
42	Not Used	

Item No.	Part No.	Name
43	Not Used	
44	53199	Seal, Motor
45	Not Used	
46	51891	Gasket, Gate
47	***51908	Plug
48	71025	Strap, Motor
49	620500901	Ice Chute
50	53168	Ice Chute Cover
51	Not Used	
52	15132	Motor Mount
53	53001	Merchandiser, Gray (ED250)
	53000	Merchandiser, Gray, (ED200)
	52912	Merchandiser, Black, (ED250)
	52911	Merchandiser, Black, (ED200)
	15754	Merchandiser, S.S., (ED250)
	15755	Merchandiser, S.S., (ED200)
	620011505	Merchandiser, S.S., (For Lid and Straw Holder ED250)
	620011509	Merchandiser, S.S., (For Lid and Straw Holder ED200)
	620011506	Merchandiser, S.S., (For Medallion ED250)
	620011510	Merchandiser, S.S., (For Medallion ED200)
	620011507	Merchandiser, S.S., (For Low Ice Light ED250)
	620011511	Merchandiser, S.S., (For Low Ice Light ED200)
54	52950	Panel, Inner
55	53211	Drip Tray, Gray, Insulated
	53210	Drip Tray, Black, Insulated
56	53018	Lid, Dispenser, Gray
	52909	Lid, Dispenser, Black
57	52960	Hopper Ass'y, Insulated (ED250)
	52916	Hopper Ass'y, Insulated (ED200)
58	Not Used	
59	52967	Plug, Foot
60	52972	Tab, Retaining
61	Not Used	
62	70016	Hex Nut, No. 10-32
63	70017	Hex Nut, No. 10-32, Nyloc
64	53299	Tab, Retaining
65	70242	Screw, No. 10-32 By 3/8-In. Long
66	70015	Hex Nut, No. 10-32, Keps
67	70056	Washer, No. 10
68	70067	Washer, 7/32 I.D. x 7/8 O.D. x 3/64 Thk Plated
69	Not Used	
70	Not Used	
71	Not Used	
72	70171	Screw, No. 8-32 By 3/8-In. Long
73	70178	Screw, No. 8-32 By 1/2-In. Long
74	70204	Screw, No. 8 By 1/2-In. Long
75	Not Used	
76	71033	Screw, 3/8-16 By 3/4-In. Long

Item No.	Part No.	Name
77	70068	Washer, 3/8 I.D. x 11/16 O.D. x .070 Thk
78	Not Used	
79	71061	Washer, 7/16 I.D. x 1 1/8 O.D. x .063 Thk
80	70320	Pop Rivet, 1/8 Dia.
81	70341	Spring, Motor Heater
82	71006	Screw, No. 8-32 By 1 1/8-In. Long
83	70478R	Clip, Push-on
84	70555	Screw, No. 8-32 By 2 5/8-In. Long
85	620022801	Brace, Reflector
86	620701601	Sheet Metal Screw, No. 10 By 1/2-In. Long
87	70456	Pop Rivet, 3/16 Dia.
88	70959	Hex Nutsert, No. 8-32
*89	71011	Leg
90	15087	Retainer, Agitator
91	70847	Spacer, Switch
92	71059	Wing Nut, 3/8-16
93	71089	Shoulder Screw, No. 8-32
94	71028	Shoulder Screw, 1/4-20
95	71039	Cup Rest
*96	51288	Adapter, 1-In. Barb By 3/4 MPT (For Drip Tray Drain)
*97	50952	Adapter, 3/4 Soc By 3/4 FPT (For Drip Tray Drain)
*98	70750	Hose Clamp (For Drip Tray Drain)
*99	620702201	Brush, Cold Plate Cleaning
*100	Contact Sales	Graphics
101	620045417	Support Beverage Panel

NOTES: ***NOT SHOWN**

*****FOR 220-240V MODELS, 51908 PLUG REPLACED BY 620303001 PUSH-BUTTON SWITCH ACTUATOR AND 620303002 SWITCH BLOCK**

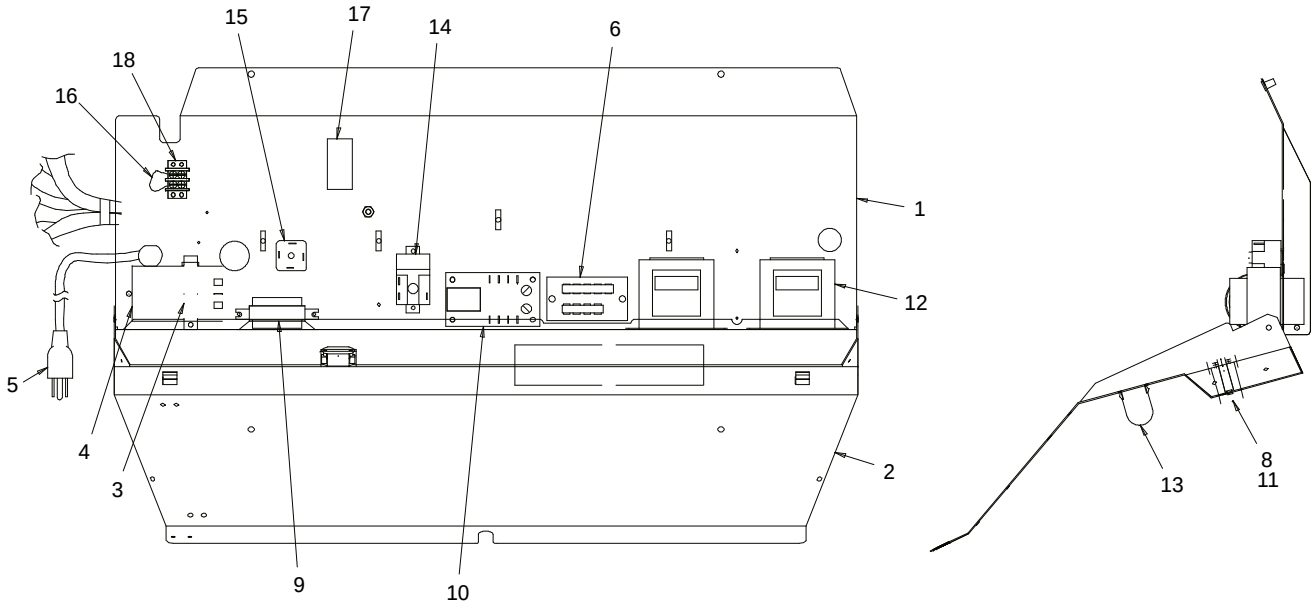

FIGURE 2. ELECTRICAL BOX ASSEMBLY

Item No.	Part No.	Name
1	620022001	Electrical Box (ED250)
	620020902	Electrical Box (ED200)
2	620022101	Reflector Panel (ED250)
	620020901	Reflector Panel (ED200)
3	620021101	Clamp, Capacitor
4	33160R	Capacitor, Agitator Motor
5	30995	Power Cord, 120 Volts
	620302901	Power Cord, 220-240 Volts
6	30960	Terminal Board, 120 Volts
	31107	Terminal Board, 220-240 Volts
7	Not Used	
8	31620	Starter
9	31621	Ballast, 120 Volts
	33662	Ballast, 220-240 Volts
10	31763	Agitation Timer, 120 Volts
	32828	Agitation Timer, 220-240 Volts
11	620302201	Socket, Starter
12	32682	Transformer, 120 Volts
	32829R	Transformer, 220-240 Volts
13	620302101	Lampholder
14	33162	Relay, Start, 120 Volts
	620306601	Relay, Start, 220-240 Volts
15	32958	Rectifier
16	620304601	Varistor, 220-240 Volts
17	620307301	Filter, 220-240 Volts
18	32244	Terminal Strip, 220-240 Volts

SOLENOID ASSEMBLY

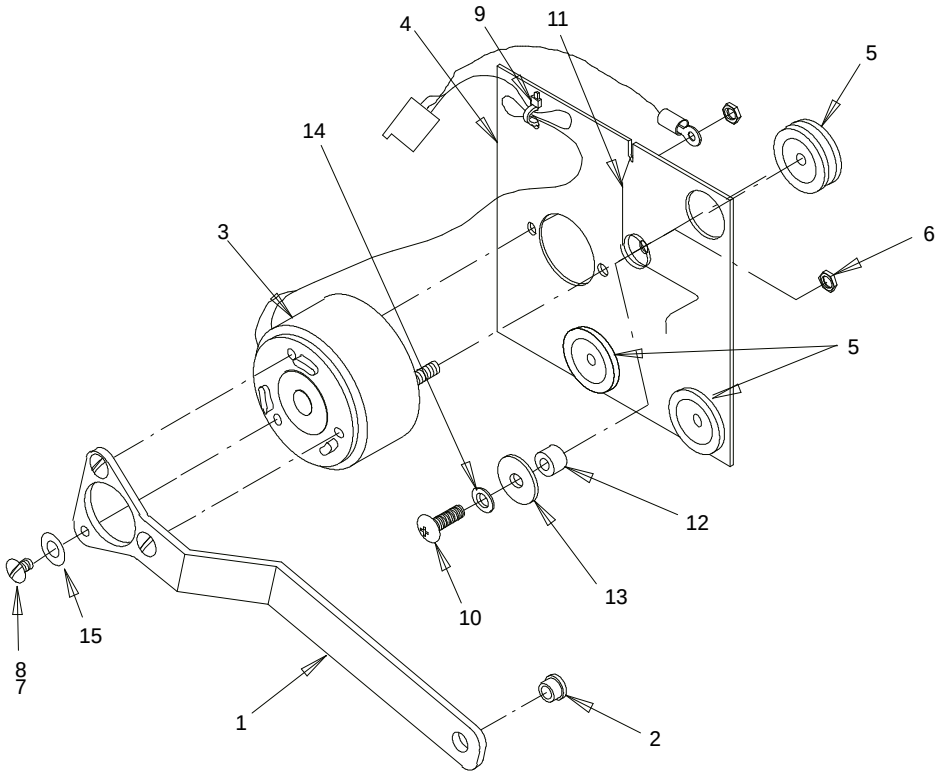

FIGURE 3. SOLENOID ASSEMBLY

Item No.	Part No.	Name
1	28173	Arm, Gate Lift
2	50754	Bearing, Gate Arm
3	32957	Solenoid, 120 Volts
	33397	Solenoid, 220-240 Volts
4	28172	Plate, Solenoid Mounting
5	50752	Isolator
6	70015	Hex Nut, No. 10-32
7	51689	Locktite
8	70162	Screw, No. 8-32 By 1/4-In. Long
9	50705	Tie Cable
10	70165	Screw, No. 8-32 By 5/8-In. Long
11	71007	Spring, Solenoid Arm
12	51348	Spacer
13	70067	Washer, .218 I.D. By .875 O.D.
14	70057	Lockwasher, No. 10
15	70052	Flatwasher, No. 8

DRAIN

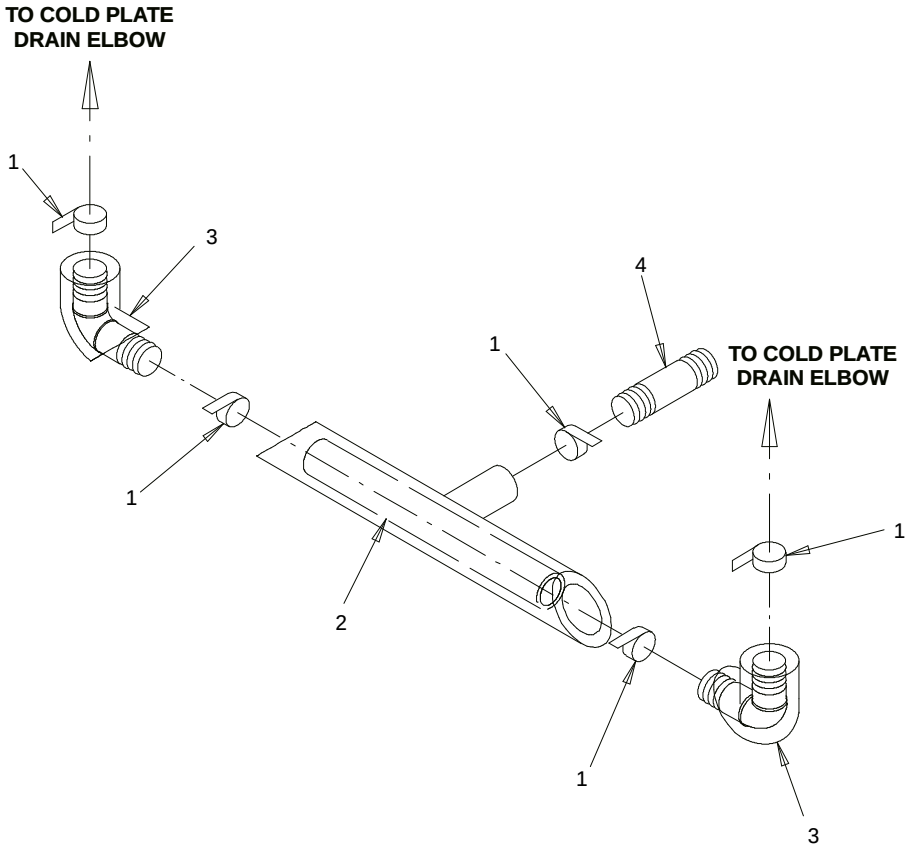

FIGURE 4. DRAIN FOR Z STYLE UNITS WITH COLD PLATES

Item No.	Part No.	Qty	Name
1	70750	5	Hose Clamp
2	53169	1	Drain Tube
3	51280	2	Elbow
4	53293	1	Coupler

WARRANTY

IMI Cornelius Inc. warrants that all equipment and parts are free from defects in material and workmanship under normal use and service. For a copy of the warranty applicable to your Cornelius, Remcor or Wilshire product, in your country, please write, fax or telephone the IMI Cornelius office nearest you. Please provide the equipment model number, serial number and the date of purchase.

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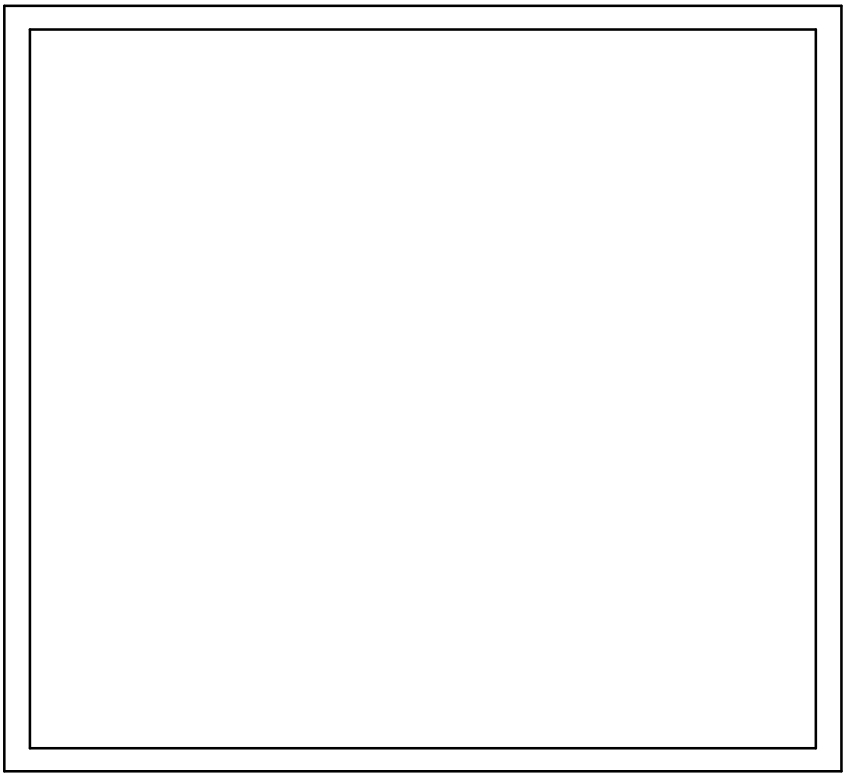

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